FESTIVE PARTY MENU

2 OR 3 COURSES - £35.00/£40.00 PER PERSON

Pre-Order Only

STARTERS

Roasted celeriac & truffle soup, toasted hazelnut crunch, herb oil & toasted fig sourdough (v, ve) (gf available)

Duck & orange liver pâté, crostini, apple & fig chutney

Traditional prawn cocktail, Marie Rose sauce, baby gem lettuce, brown bread & lemon wedge (gf available)

Wild mushroom vol-au-vent, creamy white wine & shallot sauce, shaved Parmesan (v)

MAINS

Roast turkey & maple-glazed ham with goose fat roast potatoes, honey-glazed carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, sage & onion stuffing & festive gravy (gf available)

Festive nut roast Wellington with smoky cranberry purée, crispy roast potatoes, glazed carrots & parsnips, Brussels sprouts, braised red cabbage, chestnut crumb & gravy (ve)

Slow-braised beef short rib with creamy horseradish mashed potato, roasted root vegetables, crispy kale & red wine jus (gf available)

Pine nut & herb-crusted salmon fillet with crushed new potatoes, Tenderstem broccoli, lemon & dill beurre blanc (gf)

DESSERTS

Christmas pudding served with custard (ve & gf available)

Raspberry chocolate tart served with coconut ice cream (ve, gf)

White chocolate crème brûlée served with shortbread (v) (gf available)

British cheeseboard served with crackers, chutney & grapes

TO FINISH

Tea or coffee with warm mince pies

Note: Menus are available Monday-Saturday from 23rd November - 23rd December. A booking deposit of £10 per person is required to secure your booking. All menus must be pre-ordered with 7 days' notice. All allergen & ingredient information is available upon request. Please inform our staff of any allergies prior to placing your order. Please speak to a member of our team for further information.

v = vegetarian | ve = vegan | gf = gluten free | ve available = vegan option available | gf available = gluten free option available